

Fond du Lac County Senior Dining Program Menu 3 Dates: November 2nd to December 4th, 2009

<u>Mon., November 2</u> Roast Pork Loin Gravy Whipped Potatoes Baby Whole Carrots Pickled Beet Salad Lazy Daisy Cake Rye Bread	<u>Tues., November 3</u> BBQ Chicken Backwoods Potatoes Spinach Lime Cottage Cheese Salad Blueberry Torte Wheat Bread	<u>Wed., November 4</u> Baked Ham w/ Pineapple Sauce Scalloped Potatoes Wax Beans Tropical Fruit Salad Molasses Cookie Russian Rye	<u>Thurs., November 5</u> Beef Tips over Noodles Rivera Blend Veg Tossed Salad w/ French dressing Ice Cream Poppy Seed Muffin	<u>Fri., November 6</u> Tender Beef Steaks In Mushroom Gravy Baked Potatoes Sour Cream/ Marg. Wisconsin Blend Veg. Pea and Cheese Salad Fresh Fruit White Bread
<u>Mon., November 9</u> Ring Bologna Ketchup / Mustard German Potato Salad Red Cabbage Cucumber Salad Cherry Crisp Dinner Roll	<u>Tues., November 10</u> Pork Chop Suey Over Rice Soy Sauce Oriental Blend Veg. Purple Plums Banana Cake Wheat Bread	<u>Wed., November 11</u> Meatloaf w/ Ketchup Au Gratin Potatoes Cream Style Corn Apple Rings Sherbet Whole Wheat Roll	<u>Thurs., November 12</u> Southern Fried Chicken Whipped Potatoes Gravy Winter Blend Veg. Under the Sea Salad Peanut Butter Cookie White Bread	<u>Fri., November 13</u> Mac and Cheese Tomatoes & Zucchini Sunshine Salad Butterscotch Pudding Sour Dough Bread
<u>Mon., November 16</u> Swiss Steak Mashed Potatoes Gravy Country Blend Veg Mandarin Oranges Lemon Bars White Bread	<u>Tues., November 17</u> BBQ Rib Boiled Potatoes Margarine Peas Macaroni Salad Pineapple Upside Down Cake Light Rye Bread	<u>Wed., November 18</u> Spaghetti and Meat sauce Italian Green Beans Tossed Salad with Italian Dressing Prune Cake Vienna Bread Parmesan Cheese	<u>Thurs., November 19</u> Pork Chops Dumplings Gravy Brussels Sprouts Chilled Pears Hunters Pudding Rye Bread	<u>Fri., November 20</u> Baked Fish O'Brien Potatoes Broccoli Tartar Sauce Creamy Coleslaw Ice Cream Marble Rye
<u>Mon., November 23</u> Herb Chicken Red Jacket Potatoes Margarine Asparagus Peaches Carrot Cake with Cream Cheese Frst Sour Dough Bread	<u>Tues., November 24</u> Chili Mac Cheese Slice Crackers Winter Blend Veg Mixed Fruit Salad Ranger Cookie Corn Bread Muffin	<u>Wed., November 25</u> Roast Turkey Bread Dressing Gravy Squash Cranberry Sauce Pumpkin Bar Wheat Bread	<u>Thurs., November 26</u> NO MEALS SERVED THANKSGIVING	<u>Fri., November 27</u> NO MEALS SERVED
<u>Mon., November 30</u> Swedish Meatballs Over Rice Whole Kernel Corn Tomato/Onion salad Ice Cream Wheat Bread	<u>Tues., December 1</u> Ham loaf Yams Stewed Tomatoes Pineapple Tidbits German Apple Cake Vienna Bread	<u>Wed., December 2</u> Beef Stew Dumpling in Gravy Garden Blend Veg Tossed Salad w/ 1000 Island Drsg Tapioca Pudding Dinner Rolls	<u>Thurs., December 3</u> Pork Steaks In Gravy Whipped Potatoes Mixed Vegetable Copper Penny Salad Fresh Fruit Wheat Bread	<u>Fri., December 4</u> Roast Beef Gravy Mashed Potatoes Capri Blend Veg Fruit for Salad Birthday Cake Wheat Bread

**Menus are subject to change*

**2% Milk, and Margarine*

Served with all congregate meals

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